Brice™

Operation and Safety Manual

Model
C30E/C35E
Gear Driven Slicers

SAFETY ISSUES

1. **NEVER** touch this machine without training and authorisation from your supervisor.
2. Machine **MUST BE** on solid, level bench/table.
3. Guards **MUST BE** in place before plugging in and turning on machine.
4. **ALWAYS** use the three-pronged plug provided.
5. **NEVER** use your hand to hold food stuffs in place on the meat table.
6. **NEVER** touch the slicer blade when it is rotating.
7. **KEEP** hands, arms, hair and loose clothing **CLEAR** of all moving parts.
8. Should the slicer jam, **SWITCH OFF AND UNPLUG** before removing the obstruction.
9. **SWITCH OFF AND UNPLUG** the machine from its power source before cleaning, sanitizing or servicing.
10. **USE ONLY** the attachments provided by the manufacturer and designed for this machine.

YOUR SAFETY IS OUR PRIMARY CONCERN

DECLARATION OF CONFORMITY

Slicer

Machine Model:	
Serial Number:	
Dated:	

is built in conformity with the provisions of:

98/37/CEE	Machinery Directive
EN 1974	Food processing machinery - Slicing machines - Safety and hygiene requirements.
EN 60204	Electrical equipment of industrial machines: Part 1 - General Design
89/109/CEE	Directive for the materials and things destined to come into contact with food.
89/336/CEE	Directive on Electromagnetic Compatibility (EMC)
73/23/EEC	Directive on low voltage.

Introduction

Overview

This Operation and Safety Manual has been prepared to introduce you to the Brice Model C30E and C35E slicers. It explains the operation, cleaning and maintenance of the slicer in simple, clear terms and with an emphasis on your safety.

Throughout the Manual procedures are supported by illustrations showing the parts involved and the recommended safe method of handling those parts.

A word to the wise

This Manual is really two sets of instructions in one - some sections are relevant to all Brice slicers, while other sections only concern a particular slicer or range of slicers.

Make sure that you read this Manual carefully so that you are familiar with the features and procedures that are unique to the slicer that came with it.

How this Manual is arranged

This Manual is made up of four sections:

- Introduction - which explains the Manual, itself, safety issues associated with using a slicer, gives a brief introduction to the features and components of the slicer and steps you through the installation of the machine;
- Operation - explains the use of the slicer;
- Cleaning - explains the procedures for keeping the slicer clean; and
- Maintenance - details those procedures that you can perform to ensure the trouble-free operation of the slicer.
- Trouble-shooting - a quick reference chart to help you solve some of the problems you might encounter with the Model C30E and C35E.

Conventions and Symbols used in this Manual

To reduce confusion, and to highlight important points and safety matters, we have established some standard terms and symbols:

- “slicer”
  Whenever we talk about the slicer, we mean the slicer that is covered in this Manual.
- “foodstuff”
  We use the word “foodstuff” to refer to any kind of meat or other food that is usually sliced on a slicer.
- “meat table”
  This is the table (usually on the right side of the slicer) on which you place the foodstuff to be sliced. On gravity-feed slicers the meat table is steeply angled.
- “meat grip”
  The meat grip is the device that holds the foodstuff in position on the meat table. It is usually attached to the meat table and moves with the foodstuff as it is sliced.
- “Last Slice device”
  This device (where fitted) is usually part of the meat grip and is used to hold small and hard-to-handle stubs of processed foodstuffs (particularly meats) so that they can be sliced to the last slice.
- “thickness control”
  This is the mechanism by which you control the slice thickness, and is usually a large rotary control on the front of the machine. It may or may not be illuminated, depending on the individual slicer.
- “sharpener”
  When we talk about the sharpener, we mean a built-in blade sharpening or grinding device that has a grinding stone and, optionally, a finishing stone.

- The Special Note flag
  This is an upside-down triangle with an exclamation mark inside it. It appears in the left margin of the page, like this, whenever we want to draw your attention to an important point.

- The "No Hands" warning flag
  This is a circle with the outline of a hand and a black bar through the hand. It appears wherever we want to warn you that either: you shouldn't put your hands in or near a particular component; or that you must wear steel mesh protective gloves to carry out a particular procedure.

- The "Power" warning flags
  There are two power warning flags. The first, a lightning bolt inside an upside-down triangle, is used whenever we want to remind and warn you that the slicer is connected to the mains power supply. The second warning flag is a circle with the outline of a lighting bolt and a black bar through the bolt. It appears to remind you that a particular procedure must be carried out with the power to the slicer turned off at the powerpoint and the slicer's power plug disconnected from the powerpoint.

SAFETY WARNINGS

This is an electrical device that uses mains (either single phase 240 Volt or 3 phase 380 Volt) power. It uses a high speed rotating blade that is extremely sharp. You must be careful in how you handle the slicer at all times. The following special warnings must be complied with for your own safety and the safety of others.

THERE ARE NO USER-SERVICEABLE ELECTRICAL COMPONENTS IN THIS SLICER. ALL ELECTRICAL COMPONENTS ARE ELECTRICALLY ISOLATED TO EARTH AND ARE SEALED FOR YOUR SAFETY. YOU MUST NOT ATTEMPT TO TOUCH ANY ELECTRICAL COMPONENTS OR WIRES - YOU MAY EXPOSE YOURSELF TO THE RISK OF SERIOUS INJURY BY ELECTROCUTION.

UNLESS OTHERWISE INDICATED, ANY CLEANING OR MAINTENANCE PROCEDURE MUST BE PERFORMED WITH THE POWER TO THE SLICER SWITCHED OFF AND THE SLICER'S POWER CORD DISCONNECTED FROM THE POWERPOINT. FAILURE TO TURN OFF AND DISCONNECT POWER MAY RESULT IN SERIOUS INJURY CAUSED BY THE SLICER BEING ACCIDENTLY TURNED ON DURING CLEANING OR MAINTENANCE.

Slicer blades are extremely sharp and can cut through fingers and hands just as easily as products to be sliced.

WHENEVER YOU CARRY OUT ANY PROCEDURE THAT PLACES YOUR HANDS ON OR NEAR THE SLICER BLADE YOU MUST WEAR SUITABLE PROTECTIVE HAND COVERINGS SUCH AS STEEL MESH GLOVES TO PREVENT ACCIDENTAL INJURY FROM THE BLADE.

The Brice Model C30E & C35E slicers

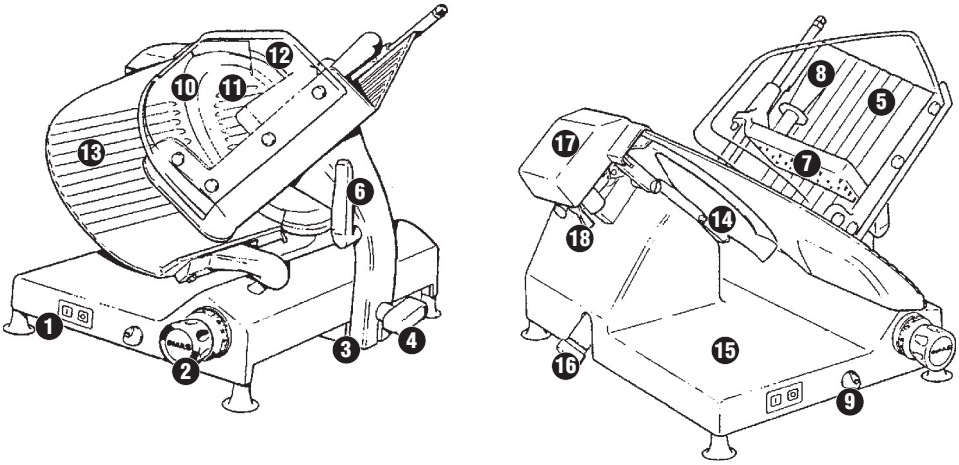
The Brice Model C30E and C35E slicers have been designed to meet the slicing needs of small to medium delicatessens and butcher shops. The slicers are ruggedly constructed, durable and easy to operate and clean.

The large dimensions of the receiving plate permit complete freedom in slice accumulation. Along with the model ranges other features, this makes the Model C30E and C35E one of the most functional on the market.

- Manufactured in Peraluman 3 anodised aluminium to resist oxidisation and corrosion;
- Constructed for easy cleaning;
- Micrometric thickness control allows for cutting of slices from 0 to 14mm;
- Illuminated thickness indicator;
- Last Slice device to minimise waste in slicing processed foodstuff stubs;
- Self-contained and built-in sharpening device with grinding and finishing stones;
- Forced ventilation to motor to prevent overheating;
- All bearings are self-lubricating and sealed-for-life;
- Blade is gear-driven and gears are contained in a sealed lubricant bath;
- Safety cutout switches for centre plate.

Components of the model range

The following picture illustrates the main components of the slicer.



1	ON/OFF buttons	8	last slice device pusher	15	receiving tray
2	thickness control	9	carriage bar oiling point	16	blade cover securing knob
3	carriage	10	blade	17	sharpener cover
4	carriage securing knob	11	blade cover	18	sharpener
5	meat table	12	blade guard		
6	meat table pusher handle	13	slice thickness plate		
7	last slice device/meat grip	14	slice deflector		

Installing the slicer

Positioning the slicer

No matter where you put the slicer, you must allow at least as much space as the overall dimensions indicate. Allowing an additional minimum of 20cm either side of the slicer will make access for cleaning and maintenance easier.

Make sure that the surface that you intend placing the slicer on is solid, flat, level, dry and smooth. Ideally, the surface should be between 80cm and 90cm high.

Electrical connections

The slicer connects to either a single phase 240 Volts or a 3 phase 380 Volts power supply using the power cord supplied. Simply connect the plug on the end of the power cord to the power point.

If you don't know whether the slicer uses single phase or 3 phase power, check the identification label on the machine - it will indicate the voltage rating.

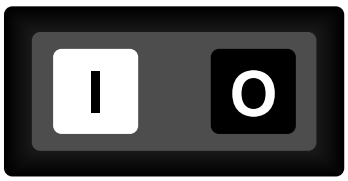
Cleaning and function check

Before you use the slicer, we recommend that you clean all exposed surfaces with a soft cloth that has been placed in clean warm water and light detergent and squeezed dry. This will remove any traces of machine oil, dirt or grit picked up during manufacture or storage.

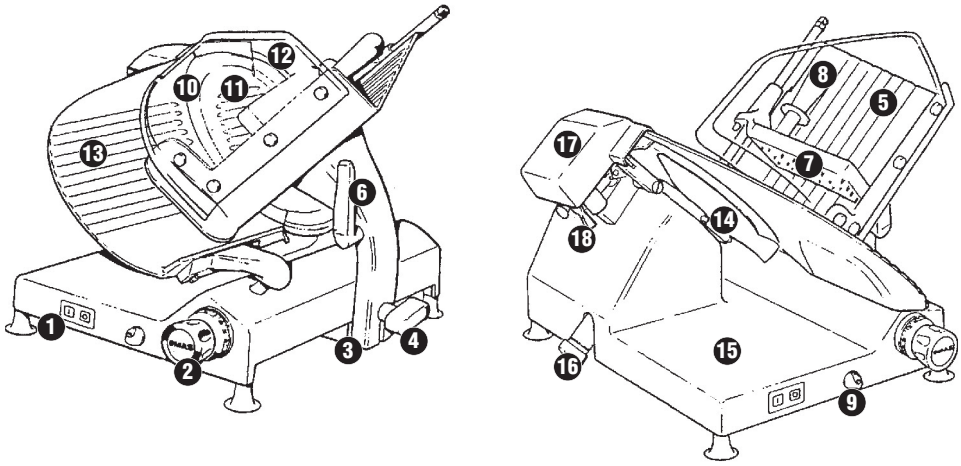
Before you clean the machine, make sure that the thickness control is set to zero so that the slicer blade edge is shielded, and make sure that the power is turned off.

Once the slicer is clean you can check that it is functioning correctly.

1. Make sure that the slicer is turned off by pushing the OFF button at the front of the machine.
2. Ensure that all the supplied guards and blade shields are correctly fitted.
3. Check that the meat table carriage moves easily and that it does not stick at any point along its travel.
   If the carriage is difficult to move or seems to stick now and then refer to the Maintenance section for instructions on lubrication.
4. Check that the meat grip moves freely along the length of its travel
   If the meat grip is difficult to move or seems to stick now and then refer to the Maintenance section for instructions on lubrication.
5. Check that the thickness control operates smoothly. Be sure to return it to the zero mark before proceeding.
6. Switch the slicer on using the ON (I) button at the front of the machine. Immediately the thickness control will light up, showing power is on, and the blade will spin in an anti-clockwise direction.
7. Turn off the machine by pressing the OFF (O) button.



Operation



Things to keep in mind

1. **The foodstuff should only be loaded onto the meat table with the thickness control set to zero and the power switched off at the control panel.**

   Aside from being essential to your safety, these conditions keep the foodstuff to be sliced (particularly if it is solid) from being accidently knocked against the cutting edge of the blade, which could be damaged.
2. **The recommended, and only safe way of moving the meat table during slicing operations is with the meat table pusher handle.**
3. **The slicing movement should be done with a speed that is constant and appropriate to the density and/or hardness of the foodstuff to be sliced. The general rule-of-thumb is that the harder the foodstuff, the slower the slicing.**

   Following this rule will result in a slice with a good, clean appearance, without putting undue strain on either the cutting blade or the motor.
4. **Sharpen the blade as soon as the sliced foodstuff begins to look ragged or roughened, or when the effort required to slice increases significantly. Refer to the Maintenance section for the correct procedure for blade sharpening.**

Standard operation

Begin using the slicer by returning the thickness control to zero and making sure that the meat tray carriage is pulled to the front of the slicer.

1. Place the foodstuff on the meat tray with the side to be sliced touching the thickness plate (13) and up against the meat tray fence.
2. Swing the meat grip/Last Slice device (7) over so that it rests on top of the foodstuff.
3. Set the desired thickness of slice using the thickness control (2).
5. Switch the slicer on using the ON button (I) at the front of the machine (1). Immediately the thickness control will light up, showing power is on, and the blade will spin in an anti-clockwise direction.
6. Grasp the meat table handle (6) firmly and push the meat table away from you towards the back of the slicer. Once the slice has been cut, pull the meat table back towards you.
7. Repeat step 6 as often as required to obtain the number of slices needed.
8. When you have finished slicing, make sure that the meat table is pulled to the front of the slicer and switch off the machine using the OFF button (O).

Using the Last Slice device

Cleanly slicing the last 1 or 2 centimetres of foodstuffs on a slicer without wastage can be difficult. This is particularly the case when slicing packaged foodstuffs with rounded-off ends (or stubs). The Last Slice device overcomes the problem.

1. When the foodstuff is sliced down to the last 1 or 2 centimetres, lift off the meat grip (7) and turn the foodstuff around so that the uncut end of the stub is pressed against the thickness plate (13).
2. Position the meat grip (7) behind the foodstuff so that the spikes of the Last Slice device press into the cut face of the foodstuff.
3. Continue slicing until the remaining foodstuff has been cut.

Cleaning the Slicer

This section deals with cleaning your slicer, including blade cleaning.

We recommend that, before cleaning or maintenance tasks are undertaken, the machine operator(s) receive some training from authorised Brice representatives, preferably during the installation phase.

Before carrying out cleaning or maintenance tasks, it is very important that:

1. **Power to the slicer is disconnected at the powerpoint; and**
2. **The thickness control is set to its "zero" position.**

Be very careful performing any cleaning or maintenance task that brings you close to, or in contact with, the slicer blade. Always perform these tasks with the appropriate protection - steel mesh safety gloves. The blade is very sharp and the risk of a cutting injury without proper protection or due care is high.

General Cleaning

The slicer has been designed and built for efficient and speedy cleaning to ensure hygienic operation.

Before using the slicer

1. Before the slicer is switched on for the first time each day, quickly wipe over all exposed surfaces with a cloth that has been placed in warm water and squeezed dry. This removes any dust or other matter that may have been deposited over night.
2. Before the start of each cutting operation, and with the slicer switched off at the power switch on the front of the machine, wipe down the thickness plate, the meat tray and the receiving tray to remove any residual material left from the last cutting operation.

At the end of the day

1. After the slicer has been used for the last time, switch the machine off using the OFF button (■) and at the powerpoint, and disconnect the power cord.
2. Turn the carriage securing knob (4) anti-clockwise to release the carriage and meat table assembly. Lift it up and away from the slicer
3. With a cloth that has been placed in warm water and mild detergent and squeezed dry, wipe down all visible surfaces.

Cleaning the Blade

After the machine has been cleaned as described above, you can now clean the slicer blade, itself.

You must wear appropriate hand protection, such as steel mesh safety gloves, for this procedure as it involves uncovering and touching the blade. You risk serious injury if you do not wear protective gloves.

1. With the carriage and meat table assembly removed, undo the blade cover securing knob (16) and lift the blade cover (11) straight off the blade.
2. Turn the slice deflector (14) to expose the back of the blade
3. Clean the centre plate with a warm damp cloth.
4. The blade is now completely exposed. Wearing steel mesh protective gloves, wipe down the blade surfaces (front and back) using a warm, damp cloth.
5. Insert a damp cloth between the blade and the blade guard (12) and pull it through and around the inside of the blade guard to clean this area.
6. Dry off the blade and lightly smear on some protective oil using the cloth supplied. Make sure that you are still wearing the steel mesh glove.

7. Replace the blade cover so that the nut on the underside of the plate engages the blade centre.
8. While pressing down on the centre of the plate push and turn the blade cover securing knob to engage it in the blade cover. Tighten the knob.
9. Replace the meat table and carriage assembly and tighten the securing knob.
   Make sure that the edge of the meat table sits right up against the blade cover. You may have to push the meat table back to the end of its travel to seat it correctly.

The slicer is now clean and ready for use.

Cleaning Schedule

How frequently the slicer is cleaned will depend on how heavily the machine is used. However, we recommend that you adopt the following cleaning schedule as a MINIMUM requirement to maintain hygiene.

The cleaning schedule

	Before first use	After every use	Every half day	After last use
Wipe down slicing guide, meat table & centre plate		✓		
Wipe down all exposed surfaces (no disassembly)	✓		✓	
Clean all surfaces including blade (disassemble machine)			✓	✓

Maintenance

This section deals with routine maintenance for your slicer, including blade sharpening.

We recommend that, before cleaning or maintenance tasks are undertaken, the machine operator(s) receive some training from authorised Brice representatives, preferably during the installation phase.

Before carrying out cleaning or maintenance tasks, it is very important that:

1. **Power to the slicer is disconnected at the powerpoint; and**
2. **The thickness control is set to its "zero" position.**

Be very careful performing any cleaning or maintenance task that brings you close to, or in contact with, the slicer blade. Always perform these tasks with the appropriate protection - steel mesh safety gloves. The blade is very sharp and the risk of a cutting injury without proper protection or due care is high.

Routine Maintenance

The robust design of the slicer means that there is very little required in the way of routine maintenance. Generally, the only maintenance required is cleaning (discussed in the previous section) and lubrication of the meat grip and carriage bars. Blade sharpening is required when the blade no longer slices cleanly.

Cleaning

Normal cleaning, as specified in the previous section and in accordance with the recommended schedule, is all that is required to maintain the external surfaces of the slicer.

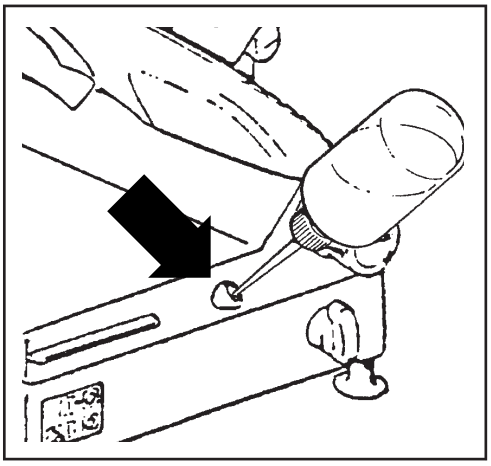
We recommend that you clean the machine prior to any other maintenance operation so that all surfaces are free of and grease. This makes the machine easier and safer to handle.

Lubrication

1. Switch the slicer off at the power switch (■)and at the powerpoint, and disconnect the power cord.
2. With the lubricant container provided deposit two or three drops of oil into the special carriage bar oiling point at the front of the machine.
3. Slide the meat table back and forward several times to spread the oil.
4. Turn the thickness control fully anti-clockwise and lightly oil the thickness plate slide rod. Turn the control back fully clockwise to spread the oil.

Lubricating the meat table carriage bar

Place two or three drops of oil into the special oiling point at the front of the machine.



Blade sharpening

The self-contained blade sharpener (with its own grinding and finishing stones) makes blade sharpening a simple task.

However, because you must clean the blade before sharpening, you must wear protective steel mesh gloves during this operation.

Part of this operation requires the slicer to be switched on with the blade rotating. You should take the utmost care during that phase of the operation.

The slicer blade requires regular sharpening to work cleanly and efficiently. How often you sharpen the blade will depend on the condition of the blade after use and the type of products being sliced.

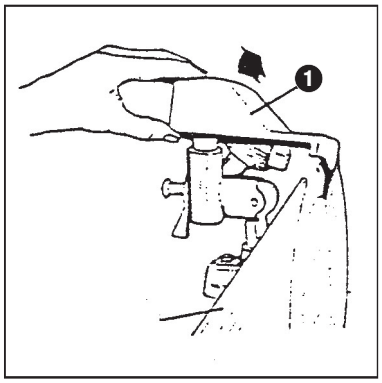
To keep the blade working efficiently, we recommend that you sharpen it at least once every day.

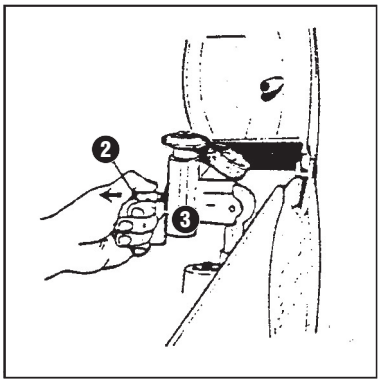
You should keep in mind the following things when sharpening the blade:

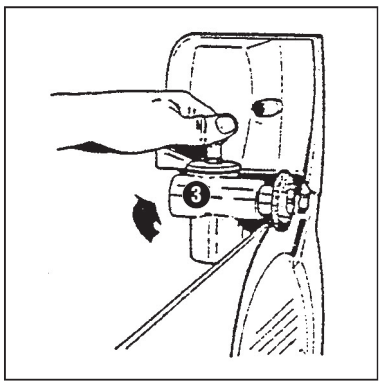
1. The blade should only be sharpened after the slicer has been cleaned as specified in the previous section; and
2. The sharpener cannot function properly once the blade diameter has been reduced by more than 10mm. Contact your authorised Brice technician to arrange for a replacement once the blade wears to this point.

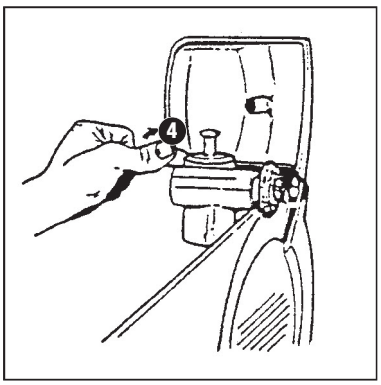
To sharpen the blade:

1. Switch the slicer off at the power switch and at the powerpoint, and disconnect the power cord.
2. Follow the instructions in the previous section for disassembling and cleaning the blade. Replace and secure the centre plate but do not oil the blade at this stage.
   The centre plate must be secured to enable the machine to operate.

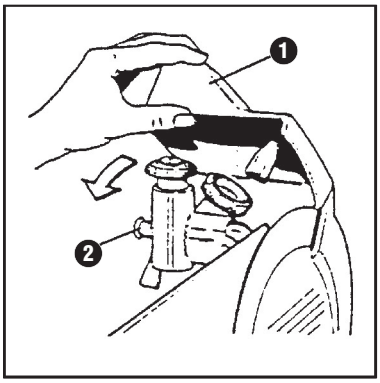


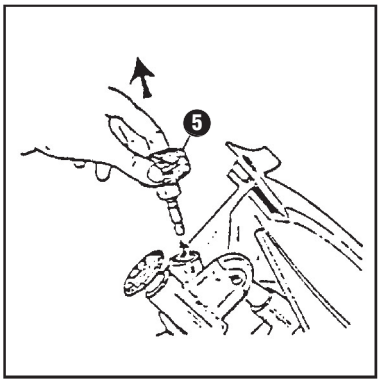






3. Lift the sharpener cover (1).
4. Pull pin (2) to unlock the sharpener (3).
5. Still holding onto the pin, swing the mechanism 90 degrees clockwise so that the grinding and finishing stones sit over the top of the blade. Release the pin to lock the sharpener in the sharpening position.
6. Plug the slicer back into the powerpoint, and switch the slicer on so that the blade begins to rotate
7. Slowly press lever (4) to bring both the sharpening and finishing stones into contact with the blade. Hold the stones gently against the blade for between 10 and 15 seconds.
8. Switch off the machine.
9. When the blade stops turning, pull pin (2) to unlock the sharpener and, still holding onto the pin, swing the mechanism 90 degrees anti-clockwise and release the pin.





10. Lower the sharpener cover (1) .

The grinding stone (5) Should be kept clean and free of grease for the best sharpening performance. It can be easily removed for cleaning. Simply pull it out of its holder as shown.

Electrical safety

The Model C30E and C35E are both fitted with safety cut-out switches that will automatically stop the machine if, while running, the blade cover securing knob is released or the blade binds or jams. If any of these events occurs, either replace the relevant component or disconnect the slicer from the power supply, clear the jam and switch the machine back on.

Troubleshooting

This section deals with the problems you may find when using the Model C30E and C33E, and the methods and procedures for solving them quickly and easily.

Mechanical or electrical problems during operation

Indication	*Problem*	*Solution*
Machine does not operate	Poor/no electrical current Fuse blown (if fitted) Other parts fo machine are defective	**Notify Brice service** **Replace fuse** **Notify Brice service**
Machine slices poorly	Blade is not sharp enough	**Sharpen the blade**
Carriage does not run smoothly	Slide bar requires oiling	**Notify Brice service**
The meat grip does not slide smoothly	The meat grip is dirty or requires oiling	**Clean and oil meat grip slide bar**
Blade stops rotating whilst slicing meat	Motor drive belt is loose or broken	**Notify Brice Service**
Motor runs but blade does not rotate	Motor drive belt is cracked or broken	**Notify Brice Service**

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